Comer Ice House By Virgil Peterson

The Comer Ice House was where the Larsen's Nursing Home is.

(South of Zion's Bank on the Corner)

They had a large pond here that they used to make the ice. They would cut it off in the winter time and saw it up in chunks and put it in the ice house, that we called it. And then they would put sawdust from the sawmills...I don't know where they got it but they stored the ice in sawdust. And then they furnished the ice for the butcher shops. It was before the time of refrigeration. They used to have a cooler in each butcher shop around in the local area and they would furnish the ice for those coolers. And then people could buy a chunk of ice and make ice cream which was a common practice in the early days too. Farmers would decide that they wanted ice cream for Sunday and they would come down to the ice warehouse of Comers and they would cut or break off a chunk of ice and they would buy it and go home and make their ice cream. And I think that used to be a profitable thing for the Comers.

Where was the pond at?

Right here in the corner. Their pond was this side of the warehouse. (It was not inside).

Was it clean ice? Could you eat the ice?

Yes, yes. The water was from flowing wells. There was a drain here. This was more of this water that came from this area.

What kind of a building was it?

Lumber. Quite a big building...a high building. They piled the ice maybe 20 feet high. Big chunks maybe close to a hundred pounds. And it would keep very well there.

How late in the year would it last?

Oh, yes. (It would last longer than the 24th of July) I think it would last longer than that (all summer). It seemed like when it was covered up in a big pile with this sawdust in between and on top and keeping the air out of it and in that warehouse, it would keep.

Did they have wagons that they would deliver it around town in?

I think they did, but I don't remember that. I think the Comers delivered to the butcher shops.